

**PRODUCER**

Bodegas Tridente

REGION

VdIT Castilla y León, Spain

TYPE OF WINE

Aged Red

VARIETAL

100% Tempranillo

AGING

6M in French oak

ALCOHOL

15.0%

TARTARIC ACID

4.95 g/l

pH

3.87

**TASTING NOTES**

Picota cherry color offers interesting and pleasant aromas of ripe fruit, with the presence of noble wood, cocoa and spices. On the palate it is complex, sweet and balanced, with roasted and mineral notes, with volume and very rounded tannins, it delights us with a long and tasty finish on the palate.

VINEYARDS

The vineyards of Tempranillo are planted on sandy soils in the traditional “vaso” system are located in the areas of El Pego and Villanueva de Campean within the province of Zamora. The hand-picked grapes are fermented in stainless steel tanks aging for at least 6 months in French oak barrels.

HISTORICAL ACCOLADES

2020v | **91 Points** | Guia Peñin

2019v | **91 Points** | Guia Peñin

2017v | **91 Points** | Guia Peñin

